

Abstract blue curved lines of varying thicknesses, some straight and some wavy, sweeping across the upper half of the page from left to right.

design inspired  
innovation

 **Electrolux**  
**CHEF**

GAS ELEVATED COOKERS

# Contents

<b>General safety warnings</b>	3
<b>Cooking symbols</b>	3
<b>The controls</b>	4
<b>The parts of your cooker</b>	6
<b>Using the oven</b>	7
Baking	7
Lighting the oven	7
Preheating the oven	7
Fan baking	8
Oven safety warnings	8
Oven cooking guide	9
Handling baking problems	10
<b>Using the grill</b>	11
Grilling	11
Lighting the grill	11
Grill safety warnings	11
Handling grilling problems	11
<b>Using hotplate burners</b>	12
Manual ignition burners	12
Electronic ignition burners	12
Hotplate safety warnings	12
<b>Using the timer and clock</b>	13
Using the 60 minute ringer timer	13
Using the electronic clock	13
Setting the timer	13
<b>Cleaning the cooker</b>	14
Safety warnings about cleaning	14
Cleaning the enamel	14
Cleaning the control panel	14
Cleaning the cooktop	14
Cleaning the grill compartment	15
Cleaning the oven door	16
Cleaning the oven compartment	17
<b>Solving problems</b>	18
<b>Installing the cooker</b>	19
Safety warnings about installation	19
Locating the cooker	19
Checking gas pressures	20
Checking pipe size	20
Gas connection	21
<b>Testing the operation of the cooker</b>	22
Checking gas supply	22
Natural gas	22
Testing the cooker features	23
<b>Warranties</b>	
New Zealand warranty	24
Australian warranty	24

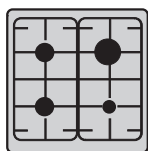
## General Safety Warnings

- **DO NOT** allow young children to use the gas cooker.
- **DO NOT** touch surfaces when they are hot.
- **DO NOT** use the cooker as a heater.
- **DO NOT** spray aerosols near the cooker.
- **DO NOT** store flammable materials in or under the cooker.
- **ALWAYS** stay with children and infirm people when they use the cooker.
- **ALWAYS** keep vents clear to avoid fires.
- **ALWAYS** keep the cooker clean to avoid fires.

## Cooking Guide Symbols

In this booklet you will see the following symbols which will help you follow the instructions more easily.

### Hotplate burners



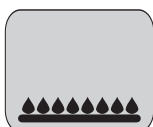
### Grilling



### Fan baking

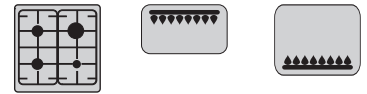
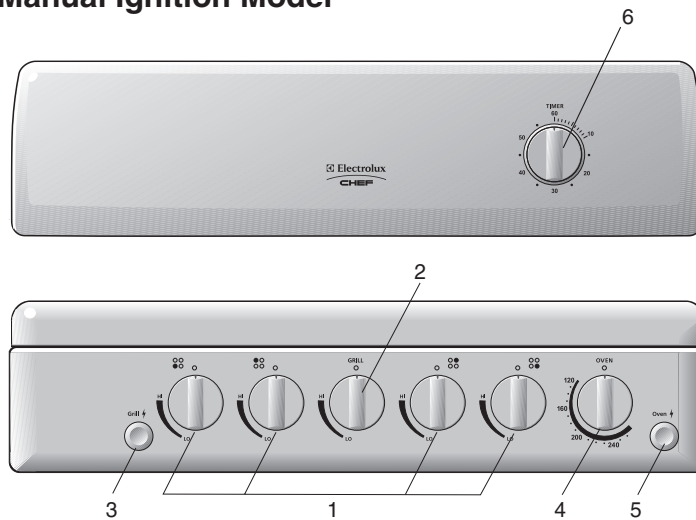


### Baking



# The Controls

## Manual Ignition Model



### 1. Hotplate Burner Control Knob

- Sets the hotplate cooking temperature.
- To operate push knob in and turn anti-clockwise to "Hi".
- Ignite the selected burner with a hand held igniter.

### 2. Grill Burner Control Knob

- Sets the grilling temperature.
- To operate push knob in and turn anti-clockwise to "Hi".
- Ignite the grill burner by pushing the manual grill igniter button.

### 3. Manual Grill Igniter Button

- Ignites the grill burner.
- Note:** The grill burner control knob has to be set to max. first (see page 11 for more information).

### 4. Oven Burner Control Knob

- Sets the baking temperature.
- To operate push knob in and turn anti-clockwise about a quarter of a turn.
- While keeping the control knob depressed, ignite the oven burner by pushing the manual oven igniter button.

### 5. Manual Oven Igniter Button

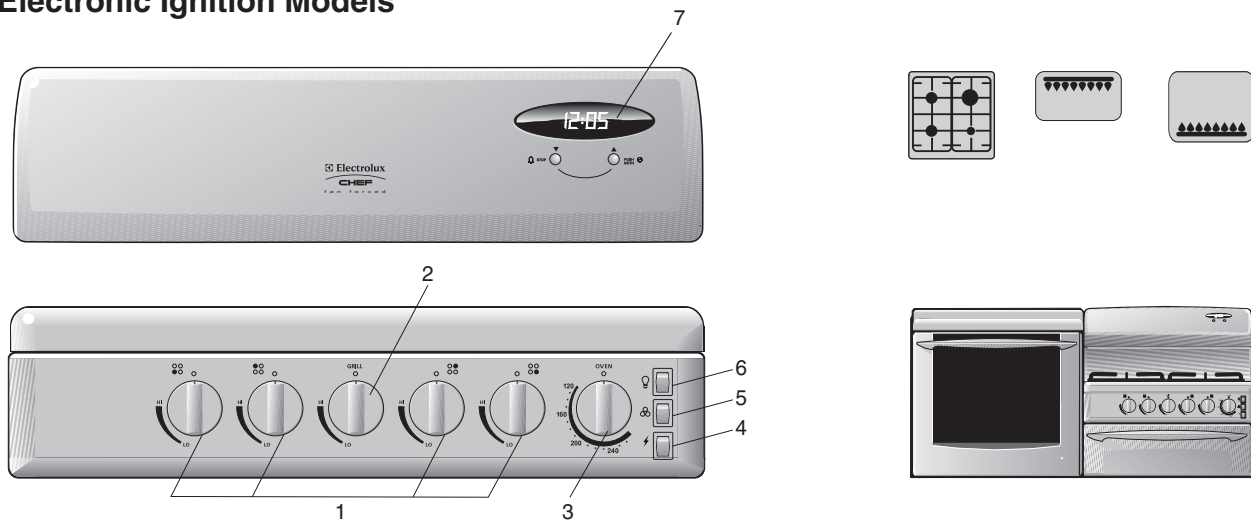
- Ignites the oven burner.
- Note:** The oven burner control knob has to be set and held down first (see page 7 for more information).

### 6. 60 Minute Ringer Timer

- Sets reminder time (see page 13 for more information.)

# The Controls

## Electronic Ignition Models



### 1. Hotplate Burner Control Knob

- Sets the hotplate cooking temperature.
- To operate, push knob in and turn anti-clockwise to "Hi".
- Ignite the selected burner by pushing the electronic igniter switch.

### 2. Grill Burner Control Knob

- Sets the grilling temperature.
- To operate, push knob in and turn anti-clockwise to "Hi".
- Ignite the grill burner by pushing the electronic igniter switch.

### 3. Oven Burner Control Knob

- Sets the baking temperature.
- To operate, push knob in and turn anti-clockwise about a quarter of a turn.
- While keeping the control knob depressed, ignite the oven burner by pushing the electronic igniter switch.

### 4. Electronic Igniter Switch

- Ignites the hotplate burners, grill burner and oven burner.  
**Note:** The appropriate burner control knob has to be set first.

### 5. Fan Switch

- Turns oven fan on/off.

### 6. Light Switch

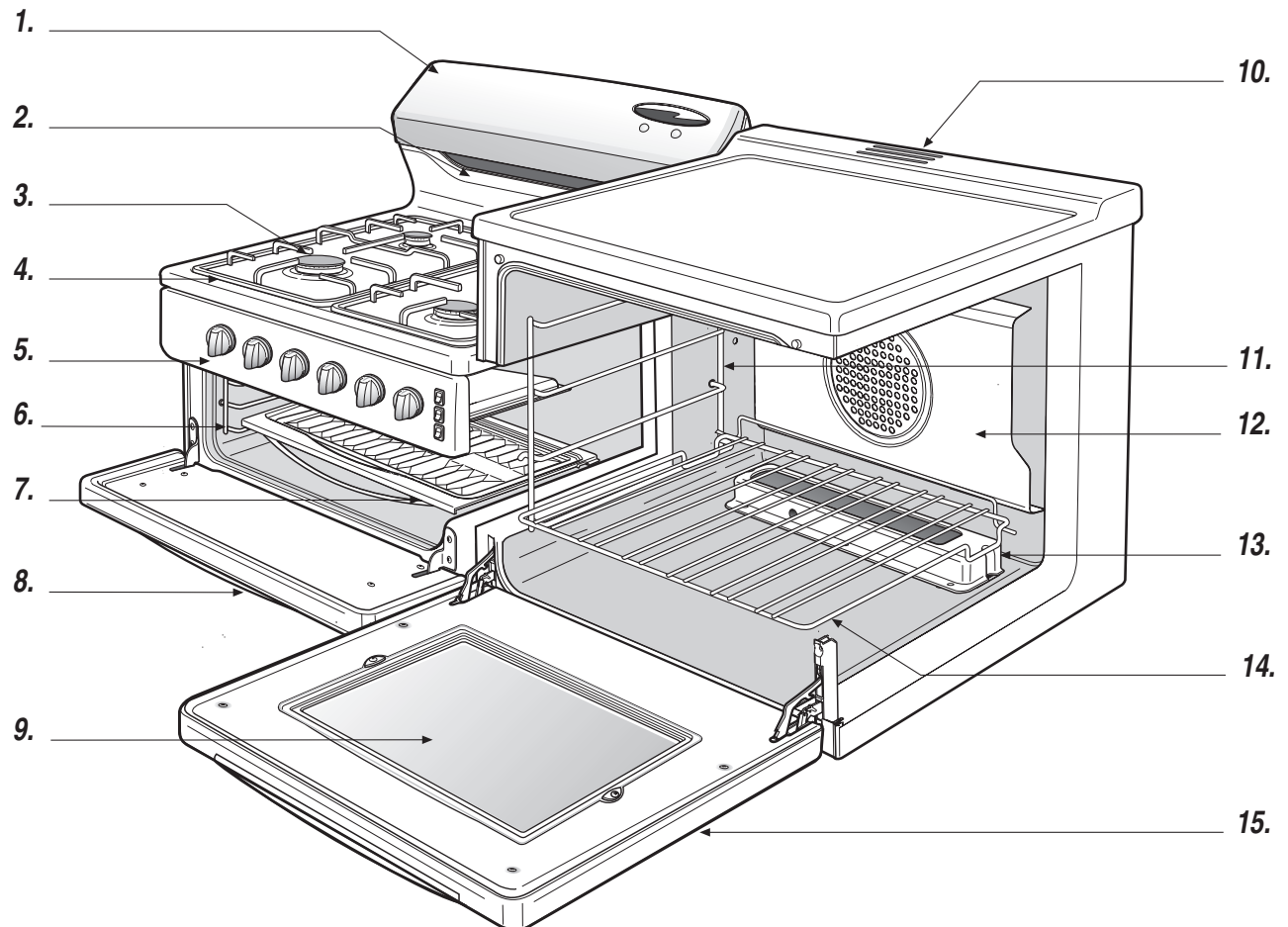
- Turns oven fan on/off.

### 7. Electronic Clock

- Shows the time of day.
- Sets baking/grilling reminder time.  
(See page 13 for more information).

## The Parts of your Cooker

Check the parts of your cooker against the diagram below before you use your cooker for the first time.



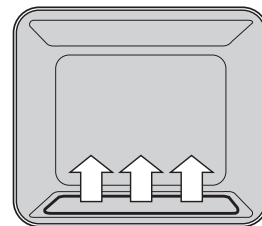
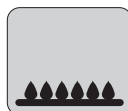
- 1. Control Panel
- 2. Grill Flue Vent
- 3. Removable Hotplate Burner
- 4. Removable Trivet
- 5. Control Panel
- 6. Removable Grill Dish Side Support
- 7. Removable Grill Dish and Rack
- 8. Grill Door

- 9. Removable Inner Door Glass
- 10. Oven Flue Vent
- 11. Removable Shelf Side Support
- 12. Removable Fan Cover  
(fan forced ovens only)
- 13. Oven Burner Cover  
(fan forced ovens only)
- 14. Removable Shelf
- 15. Removable Oven Door

# Using the Oven

## Baking

- With conventional oven models heat comes from the burner below the food (see diagram opposite).
- The burner is controlled by the thermostat which sets the oven temperature.
- There is a variation in temperature between the bottom and the top of the oven. The bottom shelf is the coolest and the top shelf is the hottest.



## Lighting the oven

1. Press the oven burner control knob and turn it a quarter of the way.

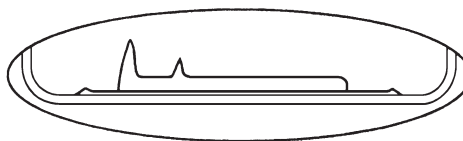
### For manual ignition models

2. Keep the oven burner control knob pushed in and at the same time press the oven igniter button on the right hand side of the control panel.

### For electronic ignition models

2. Keep the oven burner control knob pushed in and at the same time press the electronic igniter switch on the right hand side of the control panel.
3. Hold the control knob for about 20 seconds when the burner lights, before releasing it.

From a cold start the oven burner flame will look similar to the diagram opposite



**NOTE:** If the oven does not light within 10 seconds, or the flame goes out after you release the oven burner control knob, follow these steps:

1. Turn the oven burner control knob back to the start position and let go.
2. Open the oven door to stop gas building up.
3. Wait one minute and repeat the steps to light the oven.

## Preheating the oven

We recommend that you preheat your oven before you put the food in to be cooked.

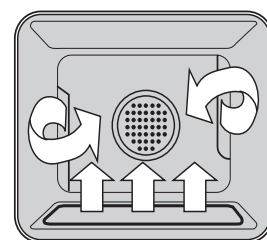
The following table tells you how long it takes to preheat a cold oven to different temperatures.

Set temperature	Heating time
150°C	5 minutes
200°C	8 minutes
250°C	12 minutes

## Using the Oven

### Fan Baking (Fan forced oven models)

- With fan forced ovens, heat comes from burner below the food (see diagram opposite).
- The fan circulates the hot air and so the temperature is more even throughout the oven.
- Fan baking:
  - cooks faster and at lower temperatures than conventional baking
  - is good when you are cooking food on different shelves at the the same time.



**NOTE:** WE recommend that you preheat your oven before you turn the fan on.

### Oven Safety Warnings

- **ALWAYS** follow the instructions for putting the shelves and fittings into the oven, to avoid accidents.
- **DO NOT** line the oven with foil.
- **DO NOT** use polyunsaturated oil when cooking in the oven. This type of oil can cause heavy deposits inside the oven.
- **DO NOT** touch the hot surfaces inside the oven.
- **DO NOT** use the oven door as a shelf.
- **DO NOT** push down on the open oven door.



# Oven Cooking Guide

The following is intended as a guide and experience may show some slight variation to be necessary to meet individual requirements.

FOOD	TEMPERATURE & TIME CONVENTIONAL OVEN	TEMPERATURE & TIME FAN FORCED OVEN
<b>Scones</b>		
Plain or Fruit	230°C//10 - 12 MINS	210°C//10 - 12 MINS
<b>Biscuits</b>		
Rolled	180°C//10 - 15 MINS	170 - 180°C//10 - 15 MINS
Spooned	190°C//10 - 15 MINS	170 - 180°C//10 - 15 MINS
Shortbread Biscuits	170°C//20 - 25 MINS	150°C//15 - 20 MINS
Macaroons	160°C//20 - 30 MINS	140°C//15 - 20 MINS
<b>Meringues</b>		
Hard - Individual	100°C//1 - 1 1/2 HOURS	80 - 100°C//1 - 1 1/2 HOURS
Soft - Individual	190 - 200°C//30 MINS	180°C//30 - 45 MINS
Pavlova - 6 egg	120°C//1 1/2 - 1 3/4 HOURS	110 - 120°C//1 - 1 1/2 HOURS
<b>Cakes</b>		
Patty Cakes	190 - 200°C//15 - 20 MINS	190 - 200°C//15 - 20 MINS
Sponge - 4 egg	190°C//18 - 20 MINS	170 - 180°C//18 - 20 MINS
Plain Butter Cake	180°C//50 - 70 MINS	170 - 180°C//50 - 60 MINS
Nut Loaf	180°C//45 - 50 MINS	170°C//45 - 50 MINS
Boiled Fruit Cake	180°C//1 - 1 1/2 HOURS	160 - 170°C//1 - 1 1/2 HOURS
Rich Fruit Cake	140°C//3 1/2 - 4 1/2 HOURS	140°C//3 - 3 1/2 HOURS
<b>Pastry - Shortcrust</b>		
Cornish Pasties	220°C//10 MINS THEN 180°C//20 - 30 MINS	200°C//10 MINS THEN 180°C//30 MINS
Custard Tart	200°C//10 MINS THEN 180°C//25 - 30 MINS	200°C//10 MINS THEN 160°C//30 MINS
Steak & Kidney Pie	220°C//15 MINS THEN 190°C//15 - 20 MINS	210°C//15 MINS THEN 180°C//30 - 40 MINS
<b>Pastry Choux</b>		
Cream Puffs	220°C//20 MINS THEN 200°C//30 MINS	220°C//10 MINS THEN 180°C//30 MINS
<b>Yeast Goods</b>		
Buns	220°C//20 - 30 MINS	200°C//20 - 30 MINS
Bread	220°C//25 - 35 MINS	190°C//25 - 30 MINS
<b>Puddings</b>		
Chocolate	180°C//40 - 50 MINS	170°C//40 MINS
Cheese Souffle - 4 egg	190 - 200°C//40 - 50 MINS	180°C//35 MINS

MEAT	PREFERRED TEMPS		MINUTES PER KG
Beef	200°C	Rare	35 - 40 minutes
		Medium	45 - 50 minutes
		Well Done	55 - 60 minutes
Lamb	200°C	Medium	40 minutes
		Well Done	60 minutes
Veal	180°C	Well Done	60 minutes
Pork	200°C	Well Done	60 minutes

POULTRY OR FISH	PREFERRED TEMP	MINUTES PER KG
Chicken	180°C	40 - 45 minutes
Duck	180 - 200°C	60 - 70 minutes
Turkey	180°C	35 - 40 minutes (less than 10kg)
		40 - 45 minutes (more than 10 kg)
Fish	180°C	20 minutes

## Handling Baking Problems

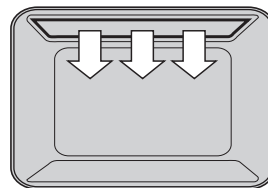
Problem	Causes	What to do
<b>Uneven cooking</b>	<ul style="list-style-type: none"> <li>• Incorrect shelf position</li> <li>• Oven tray too large</li> <li>• Trays not in centre of oven</li> <li>• Air flow in oven uneven</li> </ul>	<ul style="list-style-type: none"> <li>• Select shelf which puts food in centre of oven</li> <li>• Try other trays or dishes</li> <li>• Put trays in centre of oven</li> <li>• Turn food during cooking</li> </ul>
<b>Baked products too brown on top</b>	<ul style="list-style-type: none"> <li>• Oven not preheated</li> <li>• Aluminium foil in oven</li> <li>• Baking tins too large for recipe</li> <li>• Baking tins not evenly spaced</li> <li>• Food not evenly sized or placed on trays</li> <li>• Food placed too close to top of oven</li> </ul>	<ul style="list-style-type: none"> <li>• Preheat until indicator light goes off</li> <li>• Remove foil</li> <li>• Use correct size tins</li> <li>• Place baking tins so that there is at least 3 cms between tins and oven walls</li> <li>• Make food same size and shape and spread evenly on trays</li> <li>• Place food in middle or on a lower shelf</li> </ul>
<b>Baked products too brown on bottom</b>	<ul style="list-style-type: none"> <li>• Baking temperature too high</li> <li>• Baking tins too large for recipe</li> <li>• Baking tins are dark metal or glass</li> <li>• Food too low in oven</li> <li>• Oven door opened to frequently during cooking</li> </ul>	<ul style="list-style-type: none"> <li>• Lower temperature</li> <li>• Use correct size tins</li> <li>• Change to shiny, light tins or lower temperature by 10°C</li> <li>• Cook one shelf higher</li> <li>• Do not open door until half way through cooking time</li> </ul>
<b>Cakes have cracked thick crust</b>	<ul style="list-style-type: none"> <li>• Baking temperature too high</li> <li>• Food too high in oven</li> <li>• Cake batter overmixed</li> <li>• Pan too deep</li> <li>• Baking tins too dark</li> </ul>	<ul style="list-style-type: none"> <li>• Lower temperature</li> <li>• Cook one shelf lower</li> <li>• Mix just long enough to combine ingredients</li> <li>• Check size of pan and use recommended size</li> <li>• Change to shiny tins</li> </ul>
<b>Baking products are pale, flat and undercooked</b>	<ul style="list-style-type: none"> <li>• Baking temperature too low</li> <li>• Food too low in oven</li> <li>• Baking time too short</li> <li>• Incorrect tin size</li> </ul>	<ul style="list-style-type: none"> <li>• Raise temperature</li> <li>• Cook one shelf higher</li> <li>• Increase cooking time</li> <li>• Use correct size tin</li> </ul>
<b>Cakes fallen in centre</b>	<ul style="list-style-type: none"> <li>• Baking temperature too low</li> <li>• Baking time too short</li> <li>• Measurement of ingredients is wrong</li> <li>• Door opened too early</li> </ul>	<ul style="list-style-type: none"> <li>• Raise temperature</li> <li>• Increase cooking time</li> <li>• Check recipe</li> <li>• Do not open door until three quarters (3/4) of way through cooking time</li> </ul>
<b>Crusts too thick</b>	<ul style="list-style-type: none"> <li>• Incorrect ingredients</li> </ul>	<ul style="list-style-type: none"> <li>• Check recipe</li> </ul>
<b>Meat and potatoes not browning in fan oven</b>	<ul style="list-style-type: none"> <li>• Poor circulation</li> </ul>	<ul style="list-style-type: none"> <li>• Put food onto a rack to allow air to circulate</li> </ul>
<b>Juices running out of meat</b>		<ul style="list-style-type: none"> <li>• Do not pierce meat with fork but turn with tongs</li> </ul>

**NOTE:** Condensation on oven door is normal.

# Using the Grill

## Grilling

- The grill works by directing heat onto the food.  
(see diagram opposite).
- The grill is suitable for tender cuts of meat, steak chops, sausages, fish, toasted cheese and other foods which cook quickly.



## Lighting the grill

**NOTE:** Before you cook on the grill for the first time, turn the grill on for fifteen minutes with 10 mm of water in the bottom of the grill dish. This will remove oils left on the grill during manufacture.

1. Press the grill burner control knob and turn it all the way.

For manual ignition models

2. Press the manual igniter button on the left hand side of the control panel.

For electronic ignition models

2. Press the electronic igniter switch on the right hand side of the panel.

**NOTE:** If the grill does not light after 8 seconds, follow these steps:

1. Turn the grill burner control knob back to the start position and let go.
2. Wait 15 seconds for the gas to clear and repeat the steps to light the grill.

**NOTE:** For best results the grill should be preheated for 3 minutes before cooking to seal the natural juices of meat.

The grill door **MUST** be left open during grilling.

## Grill Safety Warnings

- **ALWAYS** turn the grill off immediately after you have finished cooking. Fat left in the grill can catch fire.
- **ALWAYS** leave the grill door open during grilling.
- **ALWAYS** make sure that grill trays are fitted into the grill according to instructions.
- **DO NOT** line the chrome grill rack with foil.
- **DO NOT** leave the grill unattended.
- **DO NOT** touch the hot surfaces inside the grill and keep children away until the grill has cooled.
- **DO NOT** place thick pieces of food under the grill. Food may catch fire.
- **DO NOT** store flammable materials near the grill.

## Handling grilling problems

Problem	Causes	What to do
Grilled meats overcooked on outside and raw in centre	<ul style="list-style-type: none"><li>• Meat too close to grill</li></ul>	<ul style="list-style-type: none"><li>• Grill at lower shelf position</li></ul>
Excess grill smoke	<ul style="list-style-type: none"><li>• Build-up of fats in grill</li></ul>	<ul style="list-style-type: none"><li>• Clean grill</li></ul>
Juices running out of meat		<ul style="list-style-type: none"><li>• Do not pierce meat with fork but turn with tongs</li></ul>
Grilled steaks and chops buckling		<ul style="list-style-type: none"><li>• Cut fat with knife towards meat</li></ul>

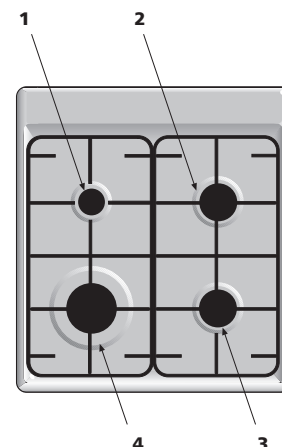
**NOTE:** Condensation in grill compartment is normal.

## Using Hotplate Burners

Check the hotplates on your cooker against the diagram below before you use your cooker for the first time.

**NOTE:** To save gas, place pots and pans centrally over the burners and adjust gas so that flames do not go past edges.

What it is	What it is used for
<b>1</b> <b>Low heat burner</b> 5.1mj/h	<ul style="list-style-type: none"><li>• Used for simmering</li><li>• Used with small pots and pans</li></ul>
<b>2 &amp; 3</b> <b>Medium heat burners</b> 9.0mj/h	<ul style="list-style-type: none"><li>• Used for normal cooking</li><li>• Used with middle size pots &amp; pans</li></ul>
<b>4</b> <b>High heat burner</b> 12.4mj/h	<ul style="list-style-type: none"><li>• Used for fast heating</li><li>• Used with large size pots &amp; pans</li></ul>



### Manual ignition Models

To light these hotplates:

1. Choose the hotplate you want to use.
2. Turn the hotplate burner control knob to "Hi".
3. Light with a hand held lighter eg match.

### Electronic ignition Models

To light these hotplates:

1. Choose the hotplate you want to use.
2. Turn the hotplate burner control knob to "Hi".
3. Press electronic igniter switch to release sparks to the burner.

### Hotplate Safety Warnings

- **ALWAYS** make sure that burner caps are in right positions.
- **DO NOT** leave the hotplate on with no pot or pan on the hotplate.
- **DO NOT** use asbestos mats or heat diffusers. These will cause a temperature build-up which can damage the enamel.
- **DO NOT** let large pots or pans overhang the cooktop. This may scorch the benchtops next to the cooker.
- **DO NOT** let pots or pans boil dry. This can damage the enamel on the cooktop.
- **DO NOT** let cooking utensils get too close to the hotplate control knobs.

# Using the Timer and Clock

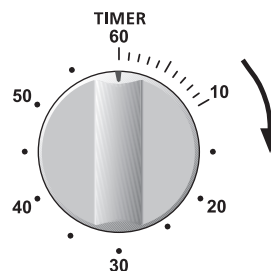
## Using the 60 minute ringer timer

To set the timer:

1. Turn the knob to the required number of minutes (see diagram opposite).

**NB:** For times below 15 minutes, turn the knob past fifteen and then turn back to the number of minutes.

When timer returns to zero, the timer gives a short ring.




## Using the electronic clock

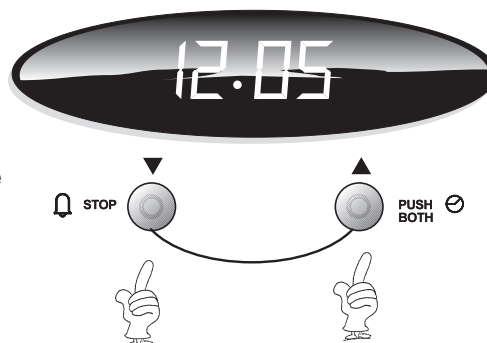
The clock has a 24 hour display. When you turn the oven on for the first time, **0.00** will show on display.

To set the clock:

1. Press ▲ and ▼ buttons (see diagram opposite) at the same time.
2. Release and then push ▲ or ▼ until the correct time is displayed.
3. Wait 4 seconds.


If the timer symbol  is not displayed, then the time is set.

If the timer symbol  is displayed, then you have accidentally set the countdown timer. To correct this, you need to reset the timer to 0.00 (see below) and start again from Step 1.



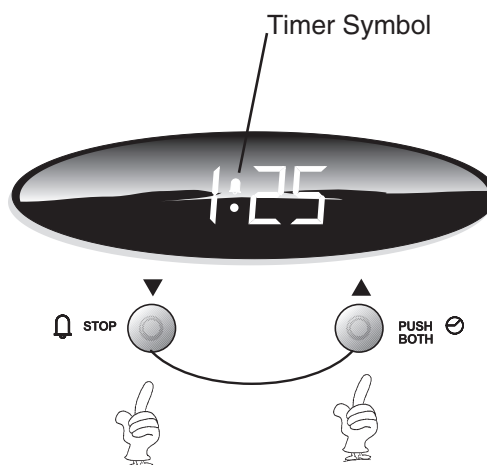
## Setting the timer

To set the timer:

1. Press ▲ and ▼ buttons (see diagram opposite) to start the minute timer. The timer symbol  will show on the screen.
2. Press ▲ button to increase the time.
3. After setting the timer, wait 4 seconds and the time of day will be displayed again.
4. To view the remaining time press the ▲ or ▼ button.
5. The timer will now count to zero (0) and a buzzer will sound for 2 mins.
6. Press the ▲ or ▼ button to stop the buzzer wait 4 seconds. The time will reappear.

**To reset the timer (and display time):**

1. Press the ▼ button until you see zero on the display.
2. Wait 4 seconds and the time will reappear.



# Cleaning the Cooker

## Safety Warnings about cleaning

- **ALWAYS** make sure that the cooker is turned off before cleaning.
- **ALWAYS** clean cooker immediately after use.
- **DO NOT** use steam cleaners. These may cause moisture build-up.
- **DO NOT** use caustic based cleaners. These will damage aluminium parts.

### Cleaning the enamel:

- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed cleanser.
- **DO NOT** use abrasive cleaners, powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, follow the instructions on the product carefully.

### Cleaning the control panel:

- Make sure control knobs are in **OFF** position.
- Remove knobs from control panel by pulling towards you.
- **DO NOT** use too much water when cleaning control panel.

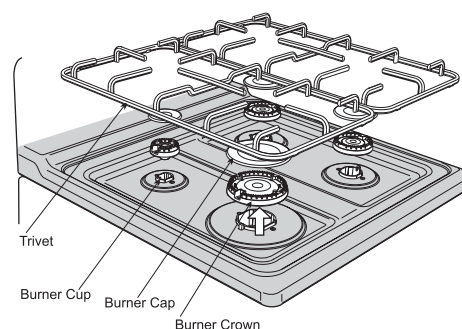
## Cleaning the cooktop

1. Remove the trivets (see diagram opposite) by lifting them from hob.
2. Remove the burner caps and crowns (see diagram opposite).
3. Wash hob with warm soapy water.
4. If crowns and caps are heavily soiled use a non-abrasive cleaning compound.

**DO NOT** use abrasive or caustic based cleaners.

**DO NOT** wash in a dishwasher.

**NOTE:** **DO NOT** drop trivet onto hob. This may damage the enamel surface.

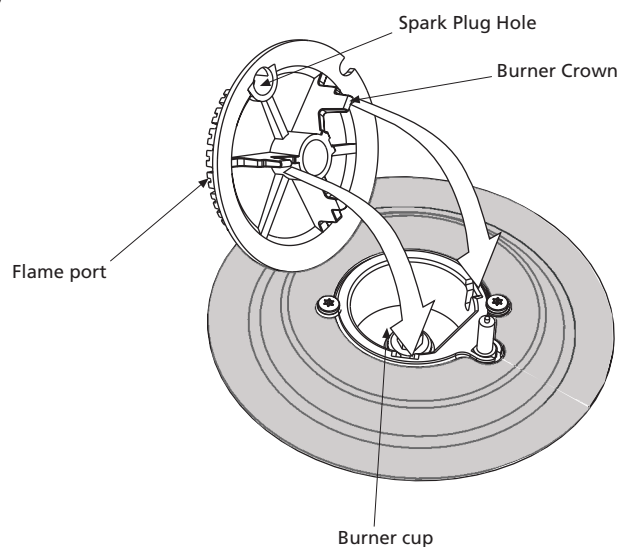


## Refitting the burner crowns and caps

The burner crown must be fitted correctly into the burner cup or damage will occur during operation.

To do this ensure that the 2 ribs on either side of the spark plug hole are positioned into the 2 slots on the burner cup. (see diagram opposite)

The burner cap is simply positioned over the top of the burner crown.

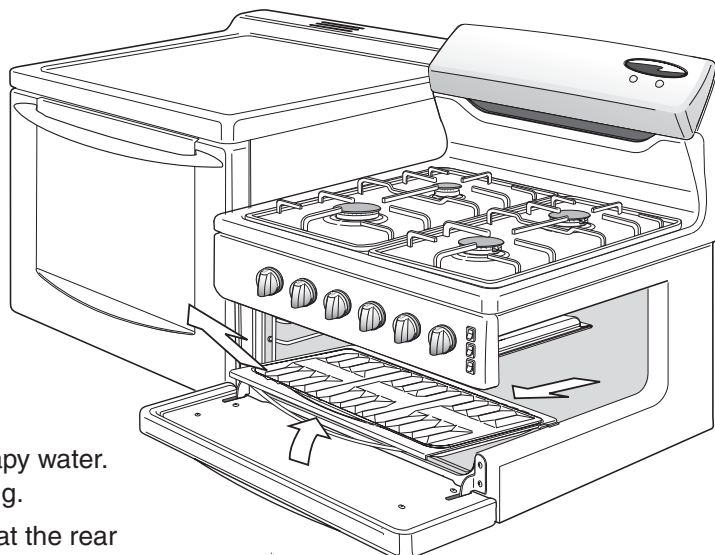


# Cleaning the Cooker

## Cleaning the grill compartment

**NOTE:** You can use household enamel cleaners but you **MUST** follow the instructions on the product.

**DO NOT** use a harsh abrasive cleaner, powder cleaners, steel wool or wax polishes.



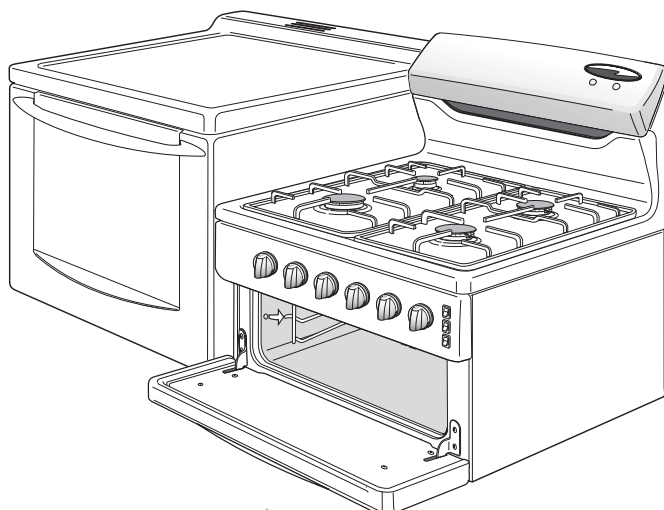
### Removing the grill dish

1. Pull the grill dish forwards and upward.
2. Clean both the grill and grill rack in hot soapy water. Heavy baked-on stains may require soaking.
3. When replacing the grill dish make sure that the rear of the dish is fitted onto side supports before sliding backwards.

### Removing the grill dish supports

The grill dish supports can be removed for easy cleaning of the grill compartment.

1. Hold the grill dish supports at the front and pull them inwards (see diagram opposite).
2. Clean the grill compartment with warm soapy water or use a non-abrasive oven cleaner with a nylon scourer for hard to clean areas.
3. Replace the grill dish supports by inserting the rear hook into the rear hole.
4. Place front peg into front hole and push in firmly (see diagram opposite).





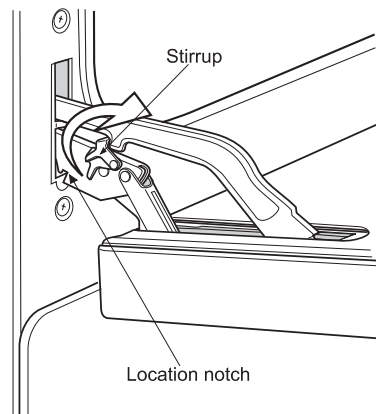
# Cleaning the Cooker

## Cleaning the Oven Door

### Removing the oven door

The oven door can be removed for easy cleaning.

1. Open the door fully.
2. Turn the two stirrups forward so that they fit with the hooks on the hinge arms (see diagram opposite). Hold the stirrups in place and slightly close the oven door. The stirrups will now remain fitted.
3. Close the door halfway and lift it away from the oven.



### Replacing the oven door

1. Relocate both hinge arms at the same time into the oven front housing.
2. Make sure that the location notches on the bottom of the hinge arms are positioned onto the lower cut-out lip. (see diagram opposite).
3. Close the door part of the way to make sure that the location notch drops into place.
4. When the hinges are located, open the door fully making sure the stirrups are not fitted.

### AIRWASH DOOR

The door on your cooker is designed to allow cool air to pass up through the middle and out through the vent in the top of the door.

(see diagram opposite)

This feature results in lower surface temperatures on the outside of the door.

### Cleaning the door glass

To help with cleaning the door your cooker has a removable inner door glass.

1. First remove the oven door from the cooker and lie it down flat (refer to instructions above)
2. Undo the screws on either side of the door and remove the 2 glass retaining plates and rubber pads.
3. Remove the inner glass and clean in hot soapy water.
4. The inside of the outer glass can also be wiped clean.
5. When reassembling do not overtighten the retaining plate screw.

### WARNING:

**NEVER** lift or carry the oven door by the handle.

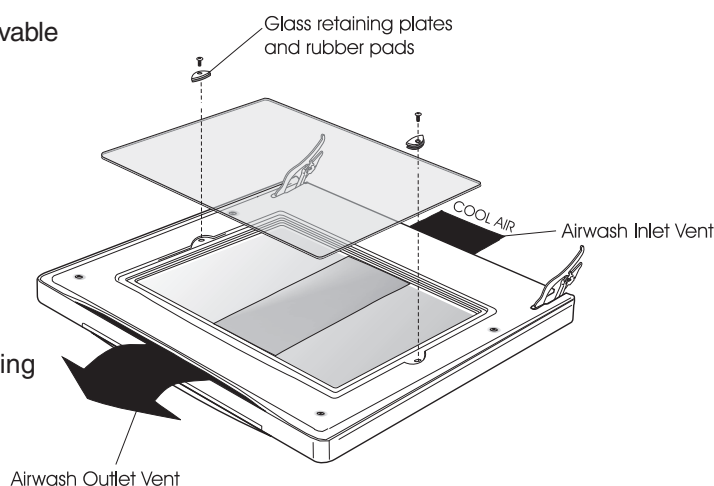
**DO NOT** put the door in water.

**DO NOT** use force to replace the door.

**ALWAYS** make sure that the location notch is correctly fitted before closing the door.

**DO NOT** remove the inner door glass while the door is still on the cooker.

**DO NOT** use the oven without the inner door glass fitted.



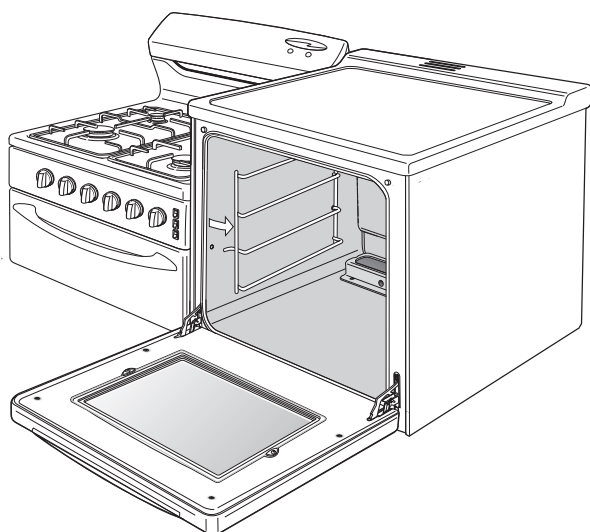
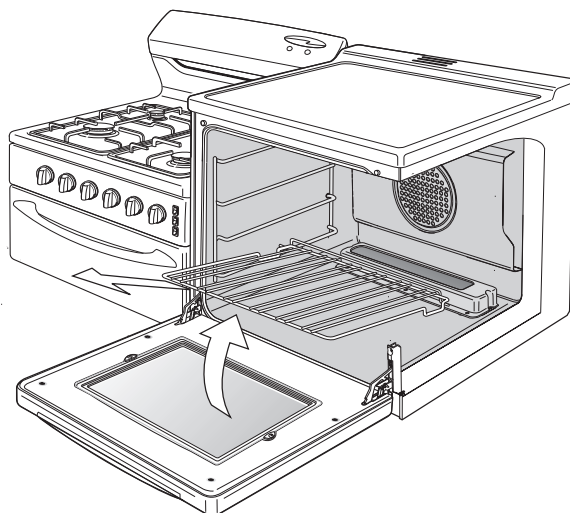


# Cleaning the Cooker

## Cleaning the Oven Compartment

### Removing the oven shelves

1. Slide the oven shelves towards you until they reach the front stop.
2. Tilt them up at the front to clear the side supports and lift them clear (see diagram opposite).
3. Wash the shelves in warm soapy water or soak the shelves to remove heavy stains.



### Removing the oven shelf supports

1. Grasp the shelf supports at the front.
2. Pull them inwards (see diagram opposite).
3. Wash the shelf supports in warm soapy water or soak the supports to remove heavy stains.
4. Replace the shelf supports by inserting the rear hook into the rear hole.
5. Place front pegs into front hole and push in firmly (see diagram opposite).

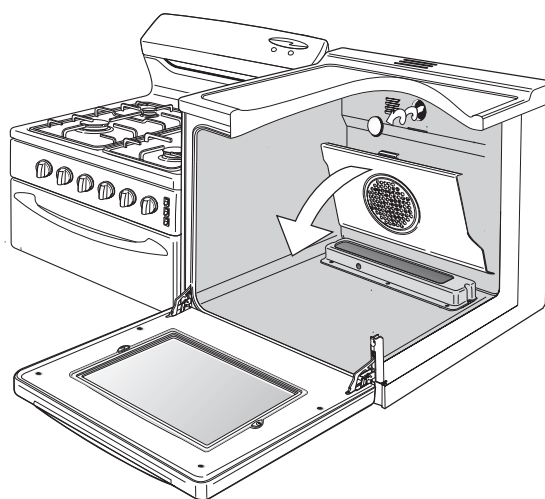
### Removing the fan cover (Fan forced models only)

1. Make sure that the cooker is turned off.
2. Hold the fan cover on both sides and pull firmly towards you (see diagram opposite).
3. Wash the fan cover in warm soapy water or soak the cover to remove heavy stains.
4. Replace the fan cover by inserting the two tabs at the bottom of the fan cover into the corresponding holes.
5. Push the top of the fan cover into place.

### Removing the oven light glass (Fan forced models only)

1. Make sure that the cooker is turned off.
2. Turn the oven light glass anti-clockwise (see diagram opposite).

**NOTE:** The oven burner cover (Fan forced models only) and oven burner are not removable for cleaning. Accidental spills should be cleaned immediately so that the burner does not become blocked.



## Solving Problems

If you have a problem with the oven or the grill, check the table below. You may be able to solve the problem and this will save you from paying for a service call. You will have to pay for a service call even in the warranty period if the problem is one listed in the table.

**NOTE:** Only an authorised technician should carry out servicing.

When you need information about your cooker, a service or replacement parts look at the data plate which you can see when the oven door is open. Tell the service agent the Model Number and the Serial Number.

Problem	Possible causes	What to do
<b>No spark obtained when electronic igniter is pressed (Fan Forced Models only)</b>	<ul style="list-style-type: none"> <li>Power not turned on</li> <li>Household fuse blown</li> <li>Circuit breaker tripped</li> <li>Spark plug is wet or dirty</li> </ul>	<ul style="list-style-type: none"> <li>Switch on electricity</li> <li>Check fuses</li> <li>Check circuit breaker</li> </ul>
<b>No spark obtained when manual igniter is pressed (Manual Ignition Models only)</b>	<ul style="list-style-type: none"> <li>Spark plug is wet or dirty</li> </ul>	<ul style="list-style-type: none"> <li>Dry or clean spark plug</li> </ul>
<b>Burner will not light even though igniter is working</b>	<ul style="list-style-type: none"> <li>Gas supply valve is turned off</li> <li>Port blockage in ignition area</li> </ul>	<ul style="list-style-type: none"> <li>Turn on gas supply</li> <li>Make sure that ports and ignition area are clean and dry</li> </ul>
<b>Oven light not working (Fan Forced Models only)</b>	<ul style="list-style-type: none"> <li>Power not turned on</li> <li>Household fuse blown</li> <li>Circuit breaker tripped</li> <li>Lamp blown or loose in socket</li> </ul>	<ul style="list-style-type: none"> <li>Switch on electricity</li> <li>Check fuses</li> <li>Check circuit breaker</li> <li>Replace or tighten globe</li> </ul>
<b>Electronic clock flashing (Fan Forced Models only)</b>	<ul style="list-style-type: none"> <li>Power failure or interruption</li> </ul>	<ul style="list-style-type: none"> <li>Reset time of day</li> </ul>
<b>Oven cooking time is too long</b>	<ul style="list-style-type: none"> <li>Heat escaping through incorrectly sealed door</li> <li>The set oven temperature is incorrect</li> </ul>	<ul style="list-style-type: none"> <li>Check oven door is properly closed</li> <li>Change set oven temperature</li> </ul>
<b>Cooker smoking when first used</b>	<ul style="list-style-type: none"> <li>Protective oils being removed</li> </ul>	<ul style="list-style-type: none"> <li>Turn grill or oven on high for 10 mins</li> </ul>
<b>Too much condensation building up when baking</b>	<ul style="list-style-type: none"> <li>Too much water used when cooking</li> </ul>	<ul style="list-style-type: none"> <li>Reduce amount of water</li> <li>Leave door open after cooking, if food is left in oven to keep warm</li> </ul>
<b>Smells when first using oven</b>		<ul style="list-style-type: none"> <li>This is normal</li> </ul>

# Installing the Cooker

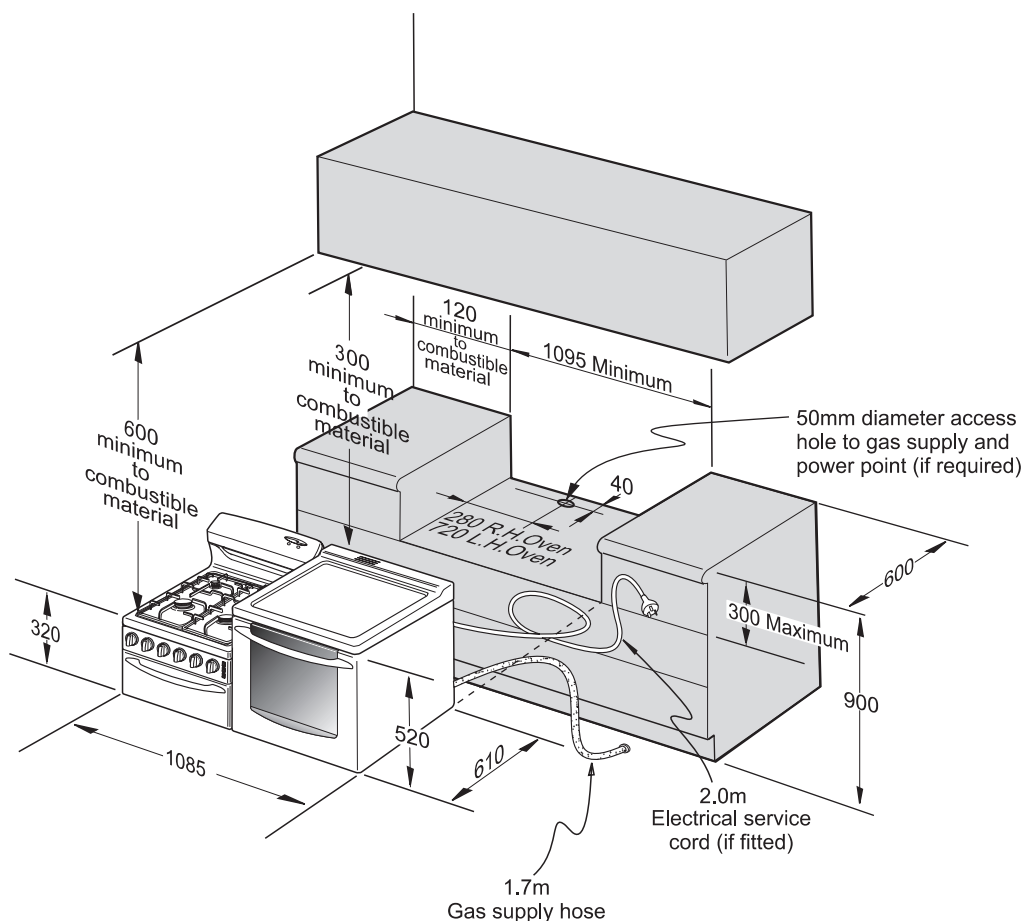
## Safety warnings about installation

- The cooker **MUST** be installed and serviced by a qualified technician.
- A Certificate of Compliance **MUST** be supplied to be kept by the customer.
- The packing materials **MUST** be removed before you install the cooker.
- You **MUST** follow the installation instructions in this booklet.
- The surrounding kitchen cabinets **MUST** be able to withstand 85°C.  
Electrolux Products **WILL NOT** accept responsibility for damage caused by installation into kitchen cabinets which cannot withstand 85°C.
- The appliance **MUST** be installed using the flexible hose supplied.
- The vents, openings and air spaces **MUST** not be blocked or covered.
- You **MUST** not pull the cooker by the door handles or the splashback.
- The cooker **MUST** be checked every five years.

## Locating the cooker

Study the diagrams below to be sure of the dimensions required to locate the cooker safely.

**NOTE:** Make sure that the top of the hotplate surface is at least 10 mm higher than the level of the benchtops.



**IMPORTANT:** Before you cook in your new oven it is important that the protective oils used in the manufacture of the product be removed.

- Make sure that the room is well ventilated (to allow smoke to escape).
- Run the grill on high for 15 minutes.
- Then run the oven on 220° for 4-8 hours.

# Installing the Cooker

## Checking gas pressures

The cooker **MUST** be installed in compliance with:

- the *Installation Code for Gas Burning Appliances and Equipment - AS 5601/ AG 601* - issued by standards Australia (Particular reference to sections 4.8 & 5.12.1).
- local gas fitting regulations, municipal building codes and other statutory regulations.

The cookers come in two gas types: Natural gas and Propane. Before installation check that the cooker is suitable for the gas supply. To do this check the gas type on the carton sticker or on the data plate behind the bottom of the oven door.

The following table shows the supply and operating pressures for various gas supplies.

GAS TYPE	NATURAL GAS	PROPANE
SUPPLY PRESSURE at inlet to appliance regulator (if fitted)	1.13 (kPa) Minimum	2.75* (kPa)
OPERATING PRESSURE at appliance test point	1.00 (kPa)	2.75 (kPa)

\* If the regulator is placed upstream of the cooker inlet, as is normal for cookers operating on Propane, then the supply pressure and operating pressure are the same.

The following table shows the injector sizes for each burner.

INJECTOR ORIFICE	NATURAL GAS	PROPANE
LOW HEAT BURNER	1.00 mm	0.62 mm
MEDIUM HEAT BURNER	1.35 mm	0.82 mm
HIGH HEAT BURNER	1.60 mm	0.95 mm
INTENSE HEAT WOK BURNER	1.80 mm	1.05 mm
GRILL - main injector	1.50 mm	0.82 mm
GRILL - bypass screw where fitted	NA	NA
OVEN - main injector	1.60 mm	0.95 mm
OVEN - bypass screw	0.70 mm	0.40 mm

## Checking pipe size

To work out a suitable pipe size for connection use:

- the information in this table.

GAS TYPE	NATURAL GAS	PROPANE
Hourly gas consumption for this cooker	62 MJ	59 MJ

- information about the length of the run, number of elbows, tees and bends, the available service pressure and the supply requirements.

**NOTE:** The Code AS 5601 /AG 601 will help you with this matter

# Installing the Cooker

## Gas connection

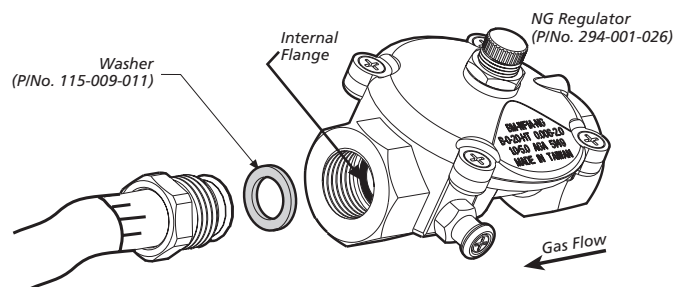
Read these points before connecting to the gas supply:

- The cooker inlet connection point is the inlet to the regulator or LP test point adaptor. This connects to the flexible hose fitted to the appliance. The appliance must be installed using the hose supplied.

## Operation on NG/SNG

Read these points about operation on NG/SNG and look carefully at the diagram:

- The appliance regulator which is provided **MUST** be fitted and positioned so that the pressure nipple and adjuster screw are accessible.
- The arrow showing the direction of the flow **MUST** be pointed correctly.
- Connect the gas supply to the 1/2" BSP internal thread inlet of the regulator.
- The flat fibre washer which is provided in the regulator parts **MUST** be used when making the gas connection.



## Operation on SNG

- If the cooker is to be used with SNG, then the grill burner **MUST** be modified by the replacement of the shutter which fits into the throat of the grill burner.
- You can buy the kit for this modification from your nearest spare parts stocklist.

1. Remove the control panel. Remove the existing NG shutter and fit the shutter in the throat of the grill burner.
2. Align the hole in the shutter with the hole in the grill burner and secure the short screw.

## Operation on Propane

An inlet fitting with pressure test point is provided. Orient the fitting so that gas flows in the direction of the arrow marked on the fitting. Use the sealing washer to connect the fitting to the flexible hose. Connect the gas supply to the 1/2" BSP internal thread inlet of the fitting.

## Testing the Operation of the Cooker

**NOTE:** You **MUST** test the cooker after installation, before you hand it over to the customer.  
You **MUST** have a manometer and a connecting tube.

### Checking gas supply

1. Check the manometer zero point is correct.
2. Connect the manometer to the cooker pressure test point. This is located on the regulator or LPG inlet fitting behind the kick panel under the storage drawer.
3. Turn on the gas supply and the electricity (if applicable) and try to ignite the gas.

**NOTE:** It will take additional time to light the gas for the first time as air needs to be purged from the pipes.

4. Check the operating pressure and adjust the regulator to the appropriate setting for the particular gas type (see table on page 25).

**NOTE:** For LPG cookers the regulator may be remote from the cooker.

### Natural gas

1. Turn on smallest burner to minimum.
2. Adjust screw fully in and read pressure.
3. If reading is below 1.13 kPa, then supply pressure is not enough.

If supply pressure is **between 1.13 kPa and 1.20 kPa**, then follow these instructions:

1. Turn the adjusting screw outward until the pressure just begins to drop. Carefully adjust to a pressure of 1.10kPa.

**NOTE:** The screw may unwind fully before the pressure drops. If this happens, then remove the screw and let the pressure fall. Then reinsert the screw and finish the adjustment.

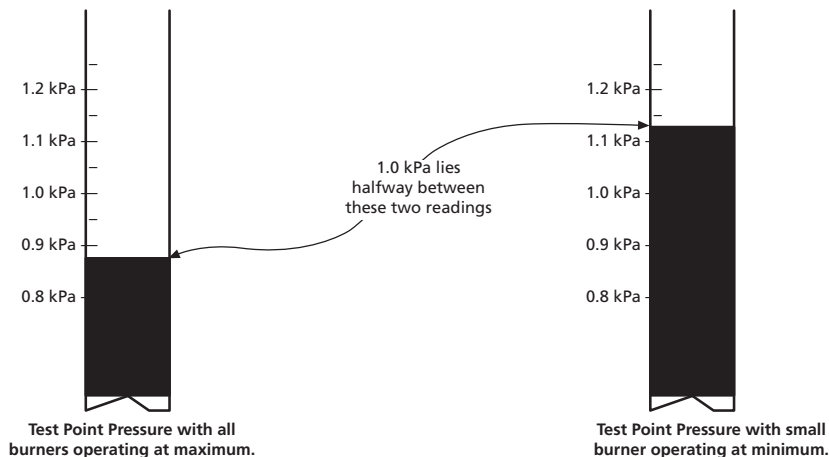
2. Turn the control for the small burner slightly away from the minimum until the pressure drops and then slowly turn back to minimum.
3. Repeat steps 1 and 2 until the pressure always returns to 1.10 kPa.
4. Turn all burners to maximum and read the pressure. If it is below 0.82 kPa, then repeat steps 1 to 4.
5. Lock the nut.

# Testing the Operation of the Cooker

If supply pressure is **above 1.20 kPa**, then follow these instructions:

1. Turn all the burners to maximum.
2. Adjust the screw so that the test point pressure reads 0.85 kPa and tighten the nut slightly.
3. Turn the smallest burner to minimum and turn all the other burners off. Gently tap the regulator until test point pressure is stable and read pressure.
4. Turn all the burners to maximum and read pressure. Evaluate the difference between this reading and the one you read in Step 3.
5. Adjust the screw so that the difference between this reading and 1.0 kPa is about half the difference between the two readings found in Steps 3 and 4.
6. Repeat Steps 3 to 5 until no further adjustment is needed.

**NOTE:** The 1.0 kPa should now be about halfway between the reading with all the burners on at maximum and the reading when the small burner is on minimum (see diagram below).



7. Lock the nut.

## Testing the cooker features

- Observe the flame appearance on each burner. If it is much larger or smaller than expected, then the injector size needs checking.

**NOTE:** When flame is unsatisfactory, then refer to the Electrolux Technical Publications and correct the fault, if possible.

When the maximum flame appearance is correct, then check the turn-down setting on each burner. If the settings appear to be incorrect, proceed as follows:

1. Adjust the bypass screw on each hotplate control cock. This is accessible when the control knob is removed. Use a thin flat screwdriver inserted through a hole in the centre of the control cock spindle.

**NOTE:** If the hotplate control cock does not have a hole in the centre of the control cock spindle, then remove the control panel and adjust the bypass screw mounted on the body of the hotplate control cock.

2. Check the ignition on all burners both separately and in combination.
3. Check the operation of the electrical components, if applicable.
4. If you are satisfied that the cooker is operating correctly, then turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock and the controls.

**NOTE:** If the cooker cannot be adjusted to perform correctly, then inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organisation or the retailer.



## ELECTROLUX APPLIANCE WARRANTY - NEW ZEALAND

This appliance is warranted by Electrolux Home Products (NZ) Ltd ("the Company") from the date of purchase. The following terms and conditions apply:

- 1 The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 24 months following the date of purchase (the "Warranty Period").
- 2 During the Warranty Period the Company or its Authorised Service Centre, will pay the cost of repairing or replacing all parts which they find are defective.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 The appliance must be installed and operated in accordance with the Company's instructions.
- 5 This Warranty does not apply to normal wear and tear, or any service which is needed after an accident, negligence, alteration or misuse.
- 6 This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 7 If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of the appliance for service nor the Authorised Service Centre's travelling costs to and from your home.
- 8 If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.
- 9 This Warranty is the only express warranty given by the Company.
- 10 This Warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury or loss or destruction of other property.
- 12 Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.
- 13 The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
- 14 This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

### IMPORTANT NOTICE

Before calling a service technician please carefully check the warranty terms and conditions, the operating instructions and service booklet if applicable. If the product fails for any of the customer responsibility reasons detailed therein, a service fee will be charged. Please present proof of purchase to any **Authorised** Service Centre should warranty service be required.

### SERVICE CENTRES

PLEASE PHONE  
**0800 10 66 10**

For your nearest Authorised Service Centre please look in The Yellow Pages under Home Appliance Servicing OR  
Call 0800 10 66 10

## ELECTROLUX WARRANTY-AUSTRALIA

Nothing in this warranty, limits any rights you may have under the Trade Practices Act or any other Commonwealth or State legislation. Such rights cannot be changed by the conditions in this warranty.

Subject to the conditions below, this appliance is warranted by Electrolux Home Products Pty. Ltd. A.B.N. 51 004 762 341, (the "Company"), to be free from defects in materials and workmanship for a period of 24 months following the date of purchase (the "Warranty Period").

### Conditions of the warranty:

- 1 During the Warranty Period the Company, or its service agent, will only pay the cost of repairing or replacing all Company parts on your appliance which the Company finds to be defective.
- 2 The Company will decide if there are any defects in material and/or workmanship.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 This warranty applies only for mainland Australia and Tasmania.
- 5 The appliance must be installed and operated in accordance with the Company's instructions.
- 6 This warranty does not apply to normal wear and tear, or any service which is needed after an accident, alteration, negligence, misuse, fire or flood.
- 7 This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 8 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's travelling costs to and from your home.
- 9 If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.
- 10 This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
- 12 This warranty applies only to the original buyer.
- 13 This warranty is the only express warranty given by the Company.
- 14 If you are the original buyer please keep your proof of purchase, which will be required if you request service under this warranty.
- 15 The Warranty Period is only applicable when your appliance is used at home by you and your family as consumers.
- 16 Use of this appliance for commercial purposes is covered by this warranty for a period of 3 months from the date of purchase.

### FOR SERVICE IN AUSTRALIA

PLEASE CALL  
**13 13 49**

### FOR SPARE PARTS IN AUSTRALIA

PLEASE CALL  
**13 13 50**



**From the Electrolux Group. The world's No. 1 choice.**

KITCHEN, CLEANING AND OUTDOOR APPLIANCES